

'Grinch'eladas

Makes: 50 servings

50 Servings

Ingredients	Weight	Measure
Chicken Fajita Strips, Frzn, Fully cooked	2 lb	
Magarine		1/4 cup
Onions, Springs Or Scallions (incl tops & bulb) chopped		2 cup
Garlic, Raw		8 tsp
Spinach, fresh	6 lb	
Cheese mozzarella lit- commod shredded		5 cup
Tortilla, Whole Wheat Flour 8"		50 tortillas
Enchilada Sauce, Green Medium	102 oz	
Cheese, Mozzarella, Lite- commod Shredded		3 cup
Olive, Sliced Ripe		1 1/2 cup



Directions

1. PREHEAT OVEN TO 375° F.

2. KEEP FAJITA CHICKEN STRIPS FROZEN AT (CCP) 0° F. OR BELOW UNTIL NEEDED. THAW ONLY AMOUNT NEEDED IN REFRIGERATOR AT (CCP) 41° F. OR BELOW.

3. PLACE FROZEN CHICKEN FAJITA STRIPS IN A SINGLE LAYER ON SHEET PAN. HEAT TO AN INTERNAL TEMPERATURE OF 165° F. OR ABOVE FOR 15 SECONDS HAS BEEN REACHED. DICE CHICKEN INTO SMALL PIECES.

4. SPINACH SAUCE: THOROUGHLY WASH ALL PRODUCE. PEEL AND MINCE GARLIC. FINELY CHOP GREEN ONIONS.

5. MELT MARGARINE IN LARGE SAUCEPAN OVER MEDIUM HEAT. ADD GARLIC AND ONION; COOK UNTIL FRAGRANT BUT NOT BROWN. STIR IN FRESH SPINACH AND DICED CHICKEN. COOK FOR 5 MORE MINUTES. REMOVE FROM HEAT AND MIX IN MOZZARELLA CHEESE.

6. HEAT NON-STICK SKILLET OVER MEDIUM HEAT. WARM TORTILLAS ONE AT A TIME UNTIL FLEXIBLE (APPROX. 15 SECONDS).

7. SPOON ¼ CUP (#16 SCOOPS) OF SPINACH/CHICKEN MIXTURE ONTO CENTER OF 8" TORTILLA. FOLD IN SIDES AND ROLL UP AND PLACE SEAM SIDE DOWN IN A 2" BAKING PAN.

8. POUR ENCHILADA SAUCE OVER THE TOP, SPRINKLE WITH REMAINING MOZZARELLA CHEESE AND GARNISH WITH SLICED OLIVES.

9. BAKE FOR 15 – 20 MINUTES IN OVEN UNTIL SAUCE IS BUBBLING AND AN (CCP) INTERNAL TEMPERATURE OF 165° F. OR ABOVE FOR 15 SECONDS HAS BEEN REACHED. (CCP) HOLD IN WARMER OR OVEN WITH AN INTERNAL TEMPERATURE AT 135° F. OR ABOVE UNTIL SERVING TIME FOR A MAXIMUM OF 2 HOURS.

10. READY TO SERVE

NOTE: 50 SERVINGS REMOVE FROM HEAT AND MIX IN 5 CUPS OF MOZZARELLA CHEESE.